



ENGLISH



LA SCUOLA DI CUCINA Lorenzo de' Medici

The schedule of the month may undergo changes due to private events or school needs. It is therefore suggested to always check out the online calendar or to ask for information at the infopoint.



Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it is equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

### LESSON INCLUDES

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

### PRICE INCLUDES

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.





### 04 APR

# 

#### ITALIAN PASTA MAKING & DESSERT

95€

-Handmade gnocchi with pumpkin and sausage.

-Vanilla parfait with amaretti crumble.

🛗 Friday, 4 April

() 11.00am-1.00pm

### 05 APR



### ITALIAN PASTA MAKING

80€

Handmade tonnarelli cacio e pepe.

- 🛗 Saturday, 5 April
- () 6.00pm-8.00pm

### **12** APR

### **ITALIAN PASTA MAKING**

Handmade classic ravioli with butter and sage.

- 🛗 Saturday, 12 April
- () 11.00am-1.00pm

13 APR
ITALIAN PASTA MAKING

-

X

80€

#### ⊌⊪ 80€

Handmade Tuscan pici with vegetarian ragù.

- 📖 Sunday, 13 April
- () 6.00pm-8.00pm



### 18 APR

## 18 APR

0

**X** 

80€

120€



#### **ITALIAN PASTA MAKING**

80€

Handmade lasagne with Bolognese ragù.

- 🕮 Friday, 18 April
- () 6.00pm-8.00pm

#### -Tiramisù.

**VENETO** 

🛗 Friday, 18 April

🕔 10.30am-1.30pm

A REAL REGIONAL EXPERIENCE:

taleggio cheese and balsamic reduction.

-Risotto with Trevisan radicchio.

### 20 APR

#### ITALIAN PASTA MAKING

Handmade tagliatelle with beef ragù.

- 🛗 Sunday, 20 April
- 🕔 11.00am-1.00pm

# **X**

80€

#### ITALIAN PASTA MAKING

Handmade pappardelle with

mushrooms, black truffle and truffle pecorino cheese.

- 🛗 Monday, 21 April
- 🕔 11.00am-1.00pm



### **25 APR**

80€

### **ITALIAN PASTA MAKING**

Handmade tagliolini with vegetarian ragù.

🗰 Friday, 25 April

() 11.00am-1.00pm

# \rm 🖊 27 APR



### **ITALIAN PASTA MAKING**

80€

Handmade trofie with Genovese pesto.

- 📖 Sunday, 27 April
- () 5.00pm-7.00pm

Lorenzo de' Medici Cooking School, located inside the Central Market in Florence, is offering a new experience to everyone who loves food. Participants will work directly with the ingredients of the "Artisans of Taste". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.



Cucina Lorenzo de' Medici @cucinaldm\_firenze info@cucinaldm.com +39 334 304 0551 www.cucinaldm.com

